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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/798,349	03/12/2004	Xiangrong Liu	030807-144	5616	
	21839 7590 02/13/2007 BUCHANAN, INGERSOLL & ROONEY PC				
POST OFFICE BOX 1404 ALEXANDRIA, VA 22313-1404			WEINSTEIN, STEVEN L		
ALEXANDRIA	A, VA 22313-1404		ART UNIT PAPER NUMBER		
			1761		
SHORTENED STATUTOR	Y PERIOD OF RESPONSE	MAIL DATE	DELIVERY MODE		
3 MO	NTHS	02/13/2007	PAF	PER	

Please find below and/or attached an Office communication concerning this application or proceeding.

If NO period for reply is specified above, the maximum statutory period will apply and will expire 6 MONTHS from the mailing date of this communication.

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		Application No.	Applicant(s)	<i>V</i>		
		10/798,349	LIU ET AL.			
	Office Action Summary	Examiner	Art Unit	_		
		Steven L. Weinstein	1761			
Period fo	The MAILING DATE of this communication appor Preply	pears on the cover sheet with the	correspondence address			
WHIC - Exte after - If NC - Failu Any	ORTENED STATUTORY PERIOD FOR REPLICATION OF THE MAILING DOWNSHIP OF THE MAILING THE MAILIN	ATE OF THIS COMMUNICATIO 36(a). In no event, however, may a reply be ti will apply and will expire SIX (6) MONTHS from the cause the application to become ABANDON	N. imely filed not this communication. ED (35 U.S.C. § 133).			
Status						
1)	Responsive to communication(s) filed on	<u>_</u> .				
2a) <u></u> ☐	This action is FINAL. 2b)⊠ This action is non-final.					
3)	Since this application is in condition for allowa					
	closed in accordance with the practice under E	Ex parte Quayle, 1935 C.D. 11, 4	53 O.G. 213.			
Disposit	ion of Claims					
4)🖂	Claim(s) 1-31 is/are pending in the application					
	4a) Of the above claim(s) is/are withdraw	wn from consideration.				
·	Claim(s) is/are allowed.					
• •	Claim(s) <u>1-31</u> is/are rejected.					
	Claim(s) is/are objected to.	a alastian requirement				
8)	Claim(s) are subject to restriction and/o	or election requirement.				
Applicat	ion Papers					
9)[The specification is objected to by the Examine	er.				
10)	The drawing(s) filed on is/are: a) acc	epted or b) objected to by the	Examiner.			
	Applicant may not request that any objection to the	•	• •			
11)	Replacement drawing sheet(s) including the correct The oath or declaration is objected to by the Ex					
Priority (under 35 U.S.C. § 119					
· ·	Acknowledgment is made of a claim for foreign All b) Some * c) None of:		a)-(d) or (f).			
	 Certified copies of the priority document Certified copies of the priority document 		tion No			
	3. Copies of the certified copies of the prior					
	application from the International Burea	•	J			
* (See the attached detailed Office action for a list	of the certified copies not receive	red.			
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Attachmer						
	ce of References Cited (PTO-892) ce of Draftsperson's Patent Drawing Review (PTO-948)	4) Interview Summar Paper No(s)/Mail [
3) 🔯 Infor	mation Disclosure Statement(s) (PTO/SB/08) er No(s)/Mail Date 7/28/04, 10/05/05, 11/17/06.		Patent Application			

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The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-31 are rejected under 35 U.S.C. 103(a) as being unpatentable over Hankinson et al (2003/0198716), in view of Martin et al (5,912,034), or vice versa, i.e., Martin et al in view of Hankinson et al, further in view of Shenouda et al (4,814,193), Alderton (3,328,178), Creston Valley Foods (GB 1510883), and Allen (1,098,006), further in view of Martin et al (6,500,476), Beelman et al (5,919,507), Beelman et al (2003/0170354), Sapers et al (4,814,192), Farrier et al (4,011,348), and Reyes (6,159,512).

In regard to claim 1, Hankinson et al discloses it was known to treat produce to reduce microbial load by contacting the produce with a highly acidic, pH adjusting agent wherein the contact is effective to reduce microbial concentration, and then contacting the produce with a composition that neutralizes the residual acidity, since residual acidity can result in damaged tissue. This is applicants' objective in employing a two step, produce contacting, process as well. That is, applicants employ a pH lowering composition as an antimicrobial, and a neutralizing composition so that the produce can achieve its natural pH level. See, in this regard, col. 2, para. 6 of Hankinson et al. Martin et al (5,912,034), Shenouda et al, Alderton, Creston Valley Foods (GB 1510883), and Allen (1,098,006) are relied on as further evidence of the conventionality of low acid treatment followed by a neutralization step. Claim 1 recites a particular range for the

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high pH composition. Since the goal of both applicants and the prior art mentioned in Hankinson et al was to reduce microbial concentration, the particular pH range would have been a matter of routine determination. It is noted that a pH range of between 1.5 and 4.5 would fit the description of being highly acid. Similarly, the pH of the second, neutralizing composition would have also been an obvious matter of routine determination and an obvious function of the pH of the first composition and food product. Claim 1 also recites that the neutralizing, second composition comprises a chelating agent and an antioxidant. As disclosed, the second step is to neutralize the acid, first step, and to provide anti-browning agent(s) in the form of a chelating agent and an antioxidant. As evidenced by Hankinson et al, it was well established in the art to contact produce with antibrowning agents such as chelating agents such as disodium EDTA and ascorbic acid (an antioxidant). See, e.g., col. 5, para. 5 of Hankinson et al in this regard. To therefore modify the prior art practice as discussed in Hankinson et al and provide the neutralizing composition with a chelating agent and antioxidant for its art recognized and applicants' intended function would therefore have been obvious. Martin et al ('476), Beelman et al ('507), and Beelman et al (2003/0170354), Sapers et al, Farrier et al and Reyes are relied on as further evidence of the wide use of chelating agents and antioxidants in the art of preserving produce. All of the dependent claims and claims 19-31 have been reviewed and are rejected over the art taken as a whole. For example, in regard to claim 2, the art taken as a whole, including Hankinson et al discloses produce including mushrooms. In regard to claim 3, the produce can be sliced or whole (Hankinson et al). In regard to claim 4, the produce is rinsed (Hankinson et al).

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In regard to claims 5-8, which recite a pH range and acidulant, Martin et al, for example discloses both pH and acidulant, and it would have been obvious to modify Hankinson et al and employ the expedients for their art recognized and applicants intended function. In regard to clam 9, Hankinson et al discloses salt and its amount would have been a routine determination. Similarly, the remainder of the claims recite either concentrations or other process variables such as times and pH. Since the art taken as a whole teach both applicants problem and solution, the particular process variables recited, if not fully disclosed in the art taken as a whole would have been routinely determinable.

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

(b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.

Claims 1,4-11,14,14,17-21,24,25, and 27-31 are rejected under 35 U.S.C. 102(b) as being anticipated by Martin et al (5,912,034).

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Steven L. Weinstein whose telephone number is 571-272-1410. The examiner can normally be reached on Monday-Friday 7:00 A.M.-2:30 P.M..

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If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

STEVE WEINSTEIN
PRIMARY EXAMINER

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